

Auréto



Solale 2021

IGP méditerranée

Terroir

Weathered limestone with a high iron content imparts characteristic colours to the soil. The lowland soil contains erosion material enriched with marsh deposits from the Alps, which are mostly oxidised, giving rise to the grey hues. Zones range from sandy to clayrich.

Grape Varieties

90% Roussanne, 10% Grenache blanc

Degree of alcohol: 13%

Tasting Temperature: 8-10° C

Storage: 3-5 years

Vinification

A vintage created partially with maceration time and partially with whole-grape pressing. Fermentation in

amphorae and barrels. Six months' storage on full lees. A racking, after biological acid reduction. In the glass it is straw yellow. On the nose there is fruity white peach and honeydew melon. Herby and spicy, with a freshness reminiscent of green olives and garrigue. The palate offers complex texture and finely integrated fruit acidity, with an ever-recurring interplay of yellow fruits and off-dry elegance. Long finish. Great potential!

Nose

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Food and Wine Pairing

A top-flight wine with a natural affinity for fine cuisine such as fish and poultry terrines, green and white asparagus with hollandaise sauce, rabbit in mustard sauce, beef, duck à l'orange or paella. The wine's complex structure is a match even for intensely-flavoured vegetables and refined, complex meat or fish dishes. With their intense, creamy taste, all variations of unpasteurised cheese are a perfect platform for this unusual wine from the South.

Technical datas

A climate-neutral
vineyard

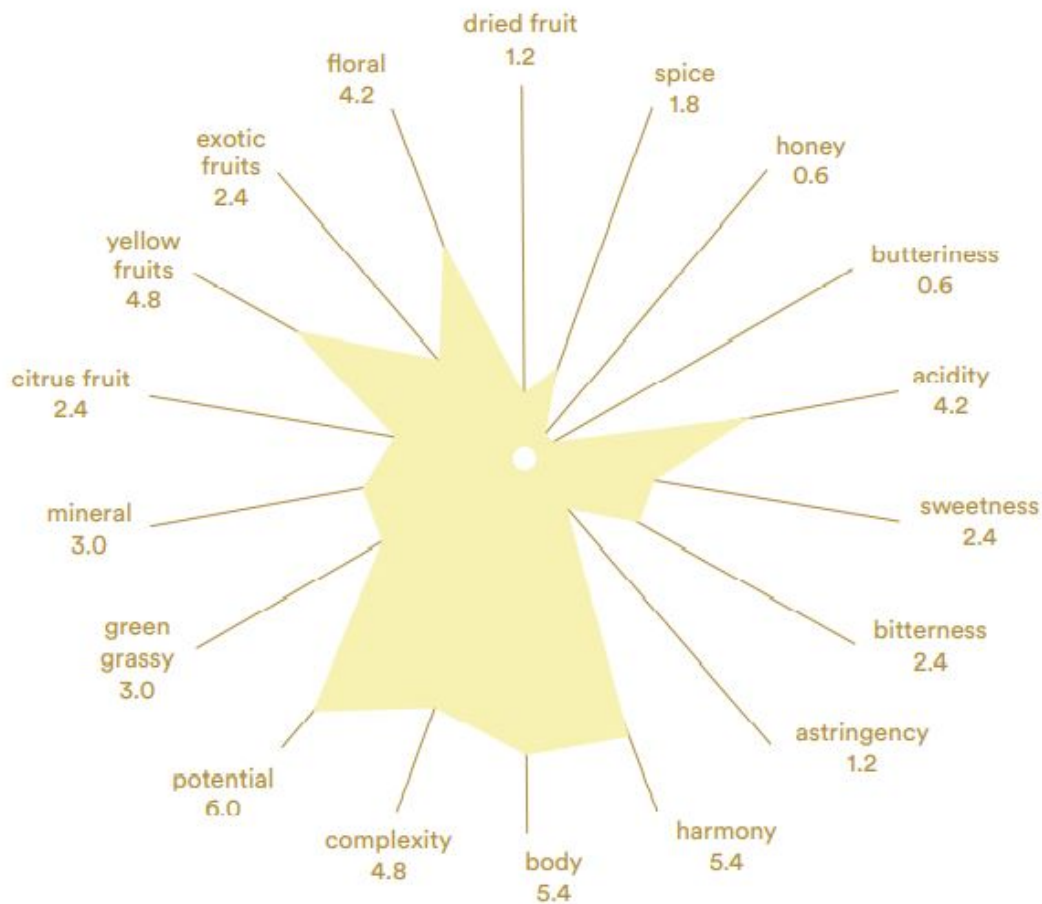
Aureto

Cork closure
Euro-pallet: 480 bottles
EAN: 3760182844959
L.PB212478

Awards & Certificate



Médaille d'OR au Concours
International Mundus vini 2022
CAB : Conversion to Organic Culture
3rd year



Flavour profile: intensity 0–6 points